

Tandoori

Vegetable Side Dishes V

Mushroom Bhaji Fresh mushrooms with onion	£3.50
Bindi Bhaji Fresh okra with onion and spices	£3.50
Bombay Aloo Strongly spiced potatoes, madras hot	£3.50
Aloo Gobi Potato and cauliflower	£3.50
Cabbage Bhaji Crispy cabbage	£3.50
Vegetable Bhaji Mixed dry vegetables	£3.50
Sag Aloo Spinach and potatoes	£3.50
Sag Bhaji Fresh spinach with garlic	£3.50
Tarka Dhahl Lentils flavoured with garlic	£3.50
Vegetable Curry Mixed vegetables in spicy sauce	£3.50
Brinjal Bhaji Fresh aubergine stir fried	£3.50

Rice Dishes

The following Pilaw rice dishes are prepared with Basmati, the finest rice in the world, flavoured with saffron and ghee.

Mushroom Pilaw Basmati rice cooked with mushroom	£3.75
Plain Pilaw Basmati rice cooked with ghee, cinnamon, cardomon, bayleaf	£3.00
Vegetable Pilaw Basmati rice cooked with lots of vegetables	£3.75
Plain Boiled Steamed rice	£3.00
Any other Pilaw Rice	£4.75

Sundries

Plain Naan Made with self raising flour	£1.95
Garlic Naan with garlic	£2.75
Aloo Naan Stuffed with spiced potatoes	£2.75
Peshwari Naan Mixed Nut Powder N	£2.75
Keema Naan with spiced lamb mince	£2.75
Puree small pancake	£1.00
Tandoori Roti Wholemeal bread cooked in tandoori	£2.25
Paratha Leavened bread	£2.75
Assorted Pickle Mint sauce, mango, onion etc. Per person	£0.70
Poppadums Spiced or Plain	£0.60
Mixed Raitha	£1.95

Kids Meals

All kids meals served with chips and salad

Fried Scampi	£5.95
Chicken Nuggets	£5.95
Chicken Omelette	£5.95
Chicken Tikka	£5.95

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Tandoori

Arambo with a Difference Starters

Garlic Mushroom (V) Mushroom cooked with garlic served on a pancake	£4.90
Soups (V) Lentil, mulligatawny and tomato	£3.90
Onion Bhaji (V) Deep fried, crispy, spiced onions balls	£3.90
Pakura (V) Similar to Onion Bhaji but including vegetables	£3.90
Chicken Chatt Small pieces of chicken cooked with onion	£4.90
Bhuna Prawn on Puree Prawns cooked with special herbs and spices on a pancake	£4.90
King Prawn Bhaji King prawns stir fried with garlic fresh ginger, fresh coriander and onion	£5.90
Chicken or Lamb Tikka Succulent boneless pieces of chicken or prime pieces of lamb, marinated, then barbecued, served with salad	£4.90
Tandoori Chicken Quarter chicken on the bone marinated then barbecued	£4.90
Sheek Kebab Succulent minced lamb rolls, blended with special herbs and spices. Served with salad and minty sauce	£4.90
Chicken Kebab Chicken prepared with fresh herbs & green chillies, served with a little salad	£4.90
Tandoori Platter - (for two) A selection of kebabs and tikkas, served sizzling with salad and minty yoghurt sauce	£8.90
Macher Bora A fish kebab, prepared with tuna fish, fresh herbs and spices	£5.90
Tandoori Special Kebab A selection of kebab and tikka served with salad	£5.90
Garlic Crab Succulent white crab, stir fried with spring onion, garlic, ginger and coriander, accompanied with a puri	£5.90
Scampi	£5.90

If you would like to have a dish which is not in our menu, our chef will be happy to make it for you.

If you have an allergy - please tell us

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Tandoori

Tandoori Oven Main Courses

The following dishes are marinated in our own specially blended sauce with yoghurt and cooked in an authentic tandoori clay oven. Served with fresh green salad and minty yoghurt sauce.

Tandoori Chicken Half spring chicken on the bone	£7.90
Chicken Tikka Succulent boneless pieces of chicken	£7.90
Lamb Tikka Prime pieces of Lamb	£8.90
Tandoori King Prawns King prawns	£12.90
Tandoori Fish Charcoal grilled	£12.90
Chicken Shaslic Special pieces of chicken, barbecued on skewer with tomatoes, capsicum and onion	£8.90
Lamb Shaslic Special pieces of lamb, barbecued on skewer with tomatoes, capsicum and onion	£9.90
Tandoori Mixed Grill Tandoori Mixed Grill consists of pieces of tandoori chicken, chicken tikka, lamb tikka, sheek kebab	£9.90
Garlic Chicken Tikka Succulent boneless pieces of chicken tikka cooked with garlic, onion and coriander	£8.90
Spiced Grill Chicken Large pieces of chicken tikka cooked with onion, green pepper and coriander, little hot	£8.90

Special Meals An Evening at Crawcrook Tandoori

Banquet For Two	£29.50	Banquet For Four	£72.75
2 Poppadoms & Chutney, 1 Sheek Kebab, 1 Chicken Tikka, Starters		4 Poppadoms & Chutney, 2 Onion Bhajis, 2 Chicken Tikka, Starters	
Chicken Tikka Massala, Chicken Balti, 1 Bombay Potato, 1 Mushroom Pilaw, 1 Naan, 2 Coffees		Chicken Kurma, Chicken Tikka Rogan, Lamb Curry, Prawn Bhuna, 2 Bombay Potato, 4 Pilaw Rice, 2 Garlic Naan, 4 Coffees to finish	

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Our Chefs Recommendations

Using prime cuts of lamb and fresh fish, these healthy and exciting dishes are seasoned with fresh herbs to achieve a unique and exotic flavour

Lal Mirrchi 		£12.90
Goan delicacy of king prawn, cooked with tomatoes, red chilli, jaggery and subtly flavoured with vinegar and curry leaves		
Honey Duck (N)		£9.50
Duck cooked mainly with mild spices and honey in a creamy sauce		
Chicken Sabzi		£8.50
Chicken stir fried with capsicum, tomato and mushroom in a mixture of aromatic spices		
Garlic Chilli Chicken Tikka 		£8.50
Diced chicken cooked mainly with garlic and fresh green chilli		
Luari 	Chicken £8.50	Lamb £9.50
medium hot dish, cooked mainly with garlic and fresh green chillies		
Pasanda (N)	Chicken £8.50	Lamb £9.50
Prime pieces of your selected lamb, cooked in fresh cream, yoghurt and nuts powder in a subtle sauce		
Mangsho Pesta (N)		£9.50
Cooked with a blend of mild spices and pistachio nuts		
Shahi Murgi 		£8.50
Large pieces of chicken tikka then cooked with onion, chilli, tomato and coriander		
Samba (N)	Chicken £8.50	Lamb £9.50
A wonderful combination of flavours. Chicken / Lamb cooked in a special sweet & sour coconut sauce carefully prepared by our chef		
Keema Shahzada 		£8.50
Freshly minced lamb slow cooked in a Bhuna sauce with butter bean (Fairly hot)		
Balti 	Chicken £8.50	Lamb £9.50
Also Lamb or Prawn cooked with fresh ground spices, rather dry dish. Served in a Balti		
Badhonya Chicken / Lamb 		£9.50
Cooked with butter bean and lots of coriander in thick spicy sauce (Fairly hot)		
Achar Chicken		£8.50
Deep fried and then cooked with onions, tomato and coriander and pickles		
Stir Fried Lamb		£9.50
Served with vegetables, tomato and coriander		
Butter Chicken Tikka (N)		£8.50
A very mild dish with a lot of creamy flavour		
Chicken Tikka Zalfrezi 		£8.50
Cooked with fresh herbs, fresh chilli and tomato		
Chicken Tikka Korai 		£8.50
Cooked with onion, green pepper, tomato and fresh herbs		
Lamb Julette		£12.90
Marinated and spiced with selection of aromatic herbs, barbecued in a clay oven then stir fried with brandy		
Chicken Sagwany		£12.90
Marinated chicken barbecued in a clay oven combination. Mild vegetable cooked with sambucca layer on top		
Chilli Chingri 		£12.90
King prawns first barbecued then cooked in a special blend of hot spices with green chillies		
Zall Jul 		£12.90
Salmon fish cooked with chilli, coriander, green pepper, wine and served on a bed of madras sauce		
King Prawn Garlic Chilli Sauce 		£12.90
Cooked with garlic, sugar, salt, chilli sauce, onion, capsicum. Madras hot		
Salmon Bhaja 		£12.90
Fresh salmon steak, fried with fresh herbs, garlic, ginger and raw onions		
Lamb Shank 		£9.90
Lamb leg on bone, cooked with chick peas in a homemade style		

THIS KEY WILL HELP TO GAUGE THE SPICINESS OF YOUR CURRY



Nice & Cosy



Warms the
Cockles



Hell of a Kick



CONTAINS NUT POWDER



SUITABLE FOR VEGETARIANS

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Tandoori

The Classics

Just like the little black dress, these popular classic will never go out of fashion

Korma (N)

Korma is a very mild dish prepared following a traditional Indian recipe with greater use of fresh cream and nuts powder

Chicken Korma	£6.50
Lamb Korma	£7.50
Prawn Korma	£6.50
King Prawn Korma	£9.90
Chicken Tikka Korma	£6.90

Malayan (N)

Preparation of mild spices in which cream, banana and pineapple, nut powder are used to create a unique flavour

Chicken Malayan	£6.50
Lamb Malayan	£7.50
Prawn Malayan	£6.50
King Prawn Malayan	£9.90
Chicken Tikka Malayan	£6.90

Kashmiri (N)

Preparation of mild spices similar to Malayan but cooked with sultanas and nut powder

Chicken Kashmiri	£6.50
Lamb Kashmiri	£7.50
Prawn Kashmiri	£6.50
King Prawn Kashmiri	£9.90
Chicken Tikka Kashmiri	£6.90

Tandoori Massala (N)

A very popular mild and little spicy dish combined with Tandoori ingredients

Tandoori King Prawn Massala	£12.90
Tikka Chicken Massala	£8.50
Tikka Lamb Massala	£8.50

Medium Hot Dishes Main Courses

Biryani (N)

Biryani is a traditional Indian dish, prepared with flavoured Basmati rice, a mixture of mild spices and sultanas in ghee.

Served with vegetable curry

Chicken Biryani	£8.90
Lamb Biryani	£9.90
Chicken or Lamb Tikka Biryani	£9.90
Prawn Biryani	£6.50
King Prawn Biryani	£9.90
Vegetable Biryani	£8.90

Bhuna

Bhuna is strongly spiced curry, a combination of a special blend of spices, fried to provide a dish of medium strength and rather dry consistency

Bhuna Chicken	£6.50
Bhuna Lamb	£7.50
Bhuna Prawn	£6.50
Bhuna King Prawn	£9.90
Bhuna Chicken Tikka	£6.90

Dupiaza

A method of preparation similar to Bhuna where fresh onions are mixed with spices and fried briskly

Chicken Dupiaza	£6.50
Lamb Dupiaza	£7.50
Prawn Dupiaza	£6.50
King Prawn Dupiaza	£9.90
Duck Dupiaza	£8.90

Plain Curry

Medium consistency with a rich flavour

Chicken Curry	£6.50
Lamb Curry	£7.50
Prawn Curry	£6.50
King Prawn Curry	£9.90
Chicken Tikka Curry	£6.90

Plain Curry with Mushrooms

A method of preparation similar to Bhuna where fresh onions are mixed with spices and fried briskly

Chicken Mushroom	£6.50
Lamb Mushroom	£7.50
Prawn Mushroom	£6.50
King Prawn Mushroom	£9.90

Rogan Josh (N)

Cooked with nuts powder, cream, tomatoes, garlic, pimentos & onions. Fried in special oil and of similar strength to Bhuna

Chicken Rogan Josh	£6.50
Lamb Rogan Josh	£7.50
Prawn Rogan Josh	£6.50
King Prawn Rogan Josh	£9.90
Chicken Tikka Rogan Josh	£6.90

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Tandoori

Hot Dishes Main Courses

Pathia

The characteristics of this dish is derived from the use of tomatoes with a mixture of hot spices

Chicken Pathia	£6.50
Lamb Pathia	£7.50
Prawn Pathia	£6.50
King Prawn Pathia	£9.90
Chicken Tikka Pathia	£6.90

Madras

A South Indian version of the dishes, having greater proportions of hot spices which lend a fiery taste to it's richness

Chicken Madras	£6.50
Lamb Madras	£7.50
Prawn Madras	£6.50
King Prawn Madras	£9.90
Chicken Tikka Madras	£6.90

Ceylon

Cooked with strongly flavoured spices which makes it hotter but with lots of coconut

Chicken Ceylon	£6.50
Lamb Ceylon	£7.50
Prawn Ceylon	£6.50
King Prawn Ceylon	£9.90
Chicken Tikka Ceylon	£6.90

Vindaloo

Related to the Madras but hotter in taste. It owes it's name and part of it's contents to the early Portugese settlers

Chicken Vindaloo	£6.50
Lamb Vindaloo	£7.50
Prawn Vindaloo	£6.50
King Prawn Vindaloo	£9.90
Chicken Tikka Vindaloo	£6.90

Dhansak

Cooked in a thick sauce with fruit juice and lentils of hot, sweet and sour taste

Chicken Dhansak	£6.50
Lamb Dhansak	£7.50
Prawn Dhansak	£6.50
King Prawn Dhansak	£9.90
Chicken Tikka Dhansak	£6.90

Special Garlic

A speciality of Bengal, this spicy home style curry is traditional cooked

Chicken Garlic Bhuna	£8.50
King Prawn Garlic Bhuna	£12.90

Vegetarian Dishes

The following dishes are specially selected and prepared to their individual taste to suit pure vegetarian taste

Sag Paneer Fresh spinach cooked with cheese, garlic and green chillies	£5.90	Matter Paneer  Garden peas cooked with cheese in mild aromatic spices	£5.90
Vegetable Masalla  Cooked with fresh cream, yoghurt and mixture of spice in thick creamy sauce	£5.90	Chilli Vegetables Fresh mixed vegetables cooked with lots of green chillies	£5.90
Vegetable Bhuna Fresh mixed vegetables strongly spiced, medium hot	£5.50	Vegetable Vindaloo  Related to madras but hotter in taste. It owes it's name and part of it's contents the the early Portugese settlers	£5.50
Vegetable Madras  A very popular dish with a greater portion of hot spices which lend a fiery taste to it's richness	£5.50	Dhal Sabzi Fresh mixed vegetables cooked with lentils and lemon juice	£5.90
Vegetable Korma  Cooked with fresh cream and mild spices	£5.50	Vegetable Malayan  Preparation of mild spices in cream, banana and pineapple	£5.50